

WEST

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L27: Entry 3 of 35

File: JPAB

Mar 14, 1995

PUB-NO: JP407070209A

DOCUMENT-IDENTIFIER: JP 07070209 A

TITLE: POLYSACCHARIDE SUBSTANCE, NPS, ITS PRODUCTION AND USE THEREOF

PUBN-DATE: March 14, 1995

INVENTOR-INFORMATION:

NAME

COUNTRY

YAMAMOTO, YOSHIHIRO

MUROZAKI, SHINJI

KAYANO, SHINICHI

KONYOU, MUTSUMI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

TAKEDA SHOKUHN KOGYO KK

SANKI SHOJI KK

APPL-NO: JP06146029

APPL-DATE: June 28, 1994

INT-CL (IPC): C08B 37/00; A61K 31/73; A61K 35/74; A61K 35/74; C12P 19/04

ABSTRACT:

PURPOSE: To obtain a physiologically active polysaccharide substance, NPS having excellent anti-inflammatory action, myeloid cell proliferation-promoting effect and B lymphocyte proliferation-suppressing effect by separating and collecting the substance from a cultured mixture of NPS-producing bacterium of the genus Lactobacillus.

CONSTITUTION: An NPS-producing bacterium belonging to the genus Lactobacillus is cultured in a medium and a polysaccharide substance, NPS, is produced and accumulated in the cultured mixture and collected. This polysaccharide substance NPS has the following physicochemical properties. Elementary analysis: C: 40.2±6, H: 6.3±0.8, N: 1.3±0.4, O: 53.1±10; molecular weight: about 2000000-1000000; melting point: decomposed to black brown at nearly 270°C; infrared ray spectrum: 3413, 2925, 1649 and 1550cm⁻¹; solubility, soluble in water and insoluble in methanol, acetone, etc.; color reaction: Molisch reaction +; anthrone reaction +; cysteine-sulfuric acid reaction -; carbazole-sulfuric acid -; Elson-Morgan's reaction -; ninhydrin reaction -; 0.5% aqueous solution of the substance exhibits pH7.2; the lyophilized substance is white and fibrous; glucose: galactose: N-acetylglucosamine = (2.5-3.5):(2.5-3.5):1.

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L9: Entry 2 of 2

File: DWPI

Jan 19, 1993

DERWENT-ACC-NO: 1993-061603

DERWENT-WEEK: 199308

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TITLE: Compsns. contg. fermented milk or its processed prods. - used to increase productivity of interleukin-2 and/or interleukin-3 and/or inhibiting productivity of interleukin 6 and accelerate T- and B cell function

PATENT-ASSIGNEE: CALPIS SHOKUHIN KOGYO KK (CALV)

PRIORITY-DATA: 1991JP-0183299 (June 28, 1991)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 05009124 A	January 19, 1993		004	A61K035/20

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP05009124A	June 28, 1991	1991JP-0183299	

INT-CL (IPC): A23L 1/30; A61K 35/20

ABSTRACTED-PUB-NO: JP05009124A

BASIC-ABSTRACT:

Compsns. contain fermented milk or its processed prods.

More specifically the compsns. have low toxicity and may be orally administered opt. in combination with foods.

USE/ADVANTAGE - The compsns. increase the productivity of interleukin -2 and/or interleukin-3 and/or inhibit the productivity of interleukin-6 in animal and human cells, and accelerate the reactions relating to the function of T and B cells. Fermented milk may be prepd. by fermentation of the milk component from total or defatted milk or whey with lactic acid bacterial opt. combined with lactic acid bacteria and yeast.

In an example, precultured *Lactobacillus bulgaricus* ATCC11842 and *Streptococcus thermophilus* IAM1047 were symbiotically cultured on a medium comprising 10% reduced defatted milk (sterilised at 90 deg.C for 10 minutes) and cultured at 37 deg.C for 20 hrs. to give a fermented milk. To it (91.8 kg) was added 8kg sucrose and 0.2 kg lemon perfume and it was stirred to give 100 kg soft yoghurt.or

ABSTRACTED-PUB-NO: JP05009124A

EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: B04 D13 D16

CPI-CODES: B04-B04K; B12-A01; B12-A06; D03-B01; D05-C12;

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L9: Entry 1 of 2

File: JPAB

Jan 19, 1993

PUB-NO: JP405009124A

DOCUMENT-IDENTIFIER: JP 05009124 A

TITLE: COMPOSITION FOR REGULATING INTERLEUKIN PRODUCTIVITY

PUBN-DATE: January 19, 1993

INVENTOR-INFORMATION:

NAME

COUNTRY

FUTAMI, AKIRA

TAKANO, TOSHIAKI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

CALPIS FOOD IND CO LTD:THE

APPL-NO: JP03183299

APPL-DATE: June 28, 1991

INT-CL (IPC): A61K 35/20; A23L 1/30

ABSTRACT:

PURPOSE: To obtain a composition, containing a fermented milk or its treated substance as an active ingredient and capable of regulating interleukin productivity of human or animal cells without any toxicity and side effects.

CONSTITUTION: A composition containing a fermented milk prepared by fermenting a milk ingredient such as whole milk of, e.g. animal milk or soybean milk, skim milk or whey with a lactic acid bacterium such as lactic acid- producing bacterium, e.g. Streptococcus thermophilus or Lactobacillus bulgaricus or the lactic acid bacterium and a yeast or its treated substance as an active ingredient. The aforementioned composition is capable of regulating interleukin productivity of human or animal cells, especially enhancing the interleukin-2 productivity or interleukin-3 productivity of the human or animal cells and/or suppressing interleukin-6 productivity. The fermented milk or its treated substance herein used has advantages in that living bodies are not adversely affected even by ingesting a large amount thereof. The composition may directly be used or added to a food to provide a functional food or health food.

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